

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME Maltese Bar & Tap Room	DATE 11-19-09
ADDRESS 1600 Park Ave., Chico	RECHECK DATE 4+ days
OWNER/OPERATOR	SITE # 2122
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

See reverse side for the California Retail Food code sections and general requirements that correspond to each violation listed below

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation													
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date:			X		X		12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
	X		5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & HACCP Plan			
X			7. Proper hot and cold holding temperatures						X	19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	9. Proper cooling methods				WATER & WASTE WATER						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		X	11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							VERMIN						
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS												38. Adequate ventilation and lighting; designated areas, use	X
24. Person in charge present and performs duties												39. Thermometers provided and accurate	
25. Personal cleanliness and hair restraints												40. Wiping cloths: properly used and stored	
GENERAL FOOD SAFETY REQUIREMENTS												PHYSICAL FACILITIES	
26. Approved thawing methods used, frozen food maintained frozen.												41. Plumbing: Plumbing in good repair, proper backflow devices	X
27. Food separated and protected												42. Garbage and refuse properly disposed; facilities maintained	
28. Fruits and vegetables washed as required.												43. Toilet facilities: properly constructed, supplied, cleaned	
29. Toxic substances properly identified, stored, used												44. Premises; personal/cleaning items; vermin-proofing	
FOOD STORAGE/ DISPLAY/ SERVICE												PERMANENT FOOD FACILITIES	
30. Food properly stored; food storage containers identified												45. Floor, walls and ceilings: properly built, maintained in good repair, and clean	X
31. Consumer self-service facilities properly constructed and maintained												46. No unapproved private homes/ living or sleeping quarters	
32. Food properly labeled & honestly presented												SIGNS, MISC. REQUIREMENTS & ENFORCEMENT	
EQUIPMENT/ UTENSILS/ LINENS												47. Signs posted; last inspection report available	
33. Nonfood contact surfaces clean and in good repair.												48. Plan review required for new or remodel construction	
34. Warewashing facilities: Adequate, maintained, properly used, test strips available												49. Permits Available	
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity												50. Impoundment of unsanitary equipment or food	
36. Equipment, utensils and linens: Properly stored and used												51. Permit Suspension	
37. Vending machines												52. Other	

OBSERVATIONS AND CORRECTIVE ACTIONS:

See page 2

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-** No current food safety certificate available for person employed at this facility. If no certificate is available, at least one currently employed person shall take and pass an approved food safety exam within next 60 days.
- 14-** Observed accumulations of beverage residues and mildew in nozzles of beverage guns and in gun holders. Cleaning of beverage guns began during inspection. Nozzles and holders shall be cleaned and sanitized daily.
 - >Clean hard-to-reach areas inside ice bin (at chute where ice drops from ice maker) to remove accumulations of mildew.
 - >Observed a few knives, stored on magnetic knife holder, soiled with food residues. Knives shall be cleaned and sanitized after each use.
- 27, 35-** Observed ice bins with cooling plates in contact with consumer ice. Observed consumer ice stored in (1st) basin of (large) utensil sink. Provide approved means/equipment to store consumer ice, as noted on inspection report 9-18-08.
- 35, 36-** Observed pooled water on bottom of built-in refrigeration unit and beer pitchers stored upside down where rims were in contact with water. Repair refrigerator to properly drain and store pitchers in sanitary manner.
- 38-** Provide shatterproof bulbs/covers for fluorescent lights mounted to underside of bar and above utensil sinks and ice bins.
- 41-** Clean floor sinks to remove mold and trash.
- 45-** Observed floor in bar serving area to be worn, rough and hard-to-clean. Observed damaged wall panels, especially at bottom and no coving at floor/wall junctures, behind (small) utensil sink/dishwasher.
 - >Clean ceilings inside walk-in cooler and above fryer to remove dust.
 - >Observed bowed wall panel adjacent to ice machine.